

# NEIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **13**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (69%)	80 %	7
Grain	Pszeniczny	0.8 kg (13.8%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Dry Hop	WAI-ITI	100 g	4 day(s)	4.1 %